



## Ohio Administrative Code

### Rule 3717-1-04.6 Equipment, utensils, and linens: sanitizing of equipment and utensils.

Effective: September 5, 2024

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(A) Food - contact surfaces and utensils.

Equipment food-contact surfaces and utensils are to be sanitized.

(B) Sanitizing frequency of utensils and food-contact surfaces - before use after cleaning.

Utensils and food-contact surfaces of equipment are to be sanitized before use after cleaning.

(C) Hot water and chemical sanitizing - methods.

After being cleaned, equipment food-contact surfaces and utensils are to be sanitized in:

(1) Hot water manual operations by immersion for at least thirty seconds and as specified under paragraph (K) of rule 3717-1-04.4 of the Administrative Code;

(2) Hot water mechanical operations by being cycled through equipment that is set up as specified under paragraphs (E), (L), and (M) of rule 3717-1-04.4 of the Administrative Code and achieving a utensil surface temperature of one hundred sixty degrees Fahrenheit (seventy-one degrees Celsius) as measured by an irreversible registering temperature indicator; or

(3) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code by providing:

(a) Except as specified under paragraph (C)(3)(b) of this rule, a contact time of at least ten seconds for a chlorine solution specified under paragraph (N)(1) of rule 3717-1-04.4 of the Administrative Code;



- (b) A contact time of at least seven seconds for a chlorine solution of fifty ppm (mg/L) that has a pH of ten or less and a temperature of at least one hundred degrees Fahrenheit (thirty-eight degrees Celsius) or a pH of eight or less and a temperature of at least seventy-five degrees Fahrenheit (twenty-four degrees Celsius);
  
- (c) A contact time of at least thirty seconds for other chemical sanitizing solutions; or
  
- (d) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization.